(ENERGY PROPERTY) STATE OF THE PARTY OF THE PARTY





EAGLE BUFFET RANGE

No. 1635



EAGLE BUFFET RANGE

No. 1635

Design, Construction, Economy and Efficiency of performance were the watchwords and thoughts carefully considered in the building of Eagle Buffet Ranges.

The perfectly balanced hinged lid covering burners when closed and serving as a splasher when range top burners are in use makes this lid serviceable in either position. Section over oven provides a working space, level with, and next to the cooking surface, thereby saving many steps for the user.

Storage and drawer compartment under cooking top affords a space to house practically all cooking utensils and places them where they are most handy for cooking or baking use.

The oven is large and spacious; note 13" high, 16" wide and 18½" deep with all oven lining coated with an everlasting covering of spreckled Vitreous Enamel. Broiler corresponds in size and finish to that of oven.

Four burners provide large cooking surface, and lighter arrangement is both convenient and safe.

Entire body carries the rounded corners over top and sides, with cast iron fronts, sturdy concealed angle iron base, mounted on ornamental and sturdy cast iron legs.



EAGLE TABLE TOP RANGE

No. 35-416





"A Remarkable Range"



EAGLE TABLE TOP GAS RANGE

No. 35-416

Modern in design, efficient in operation, economical in first, and monthly gas consumption cost, accessibility to every usable burner or compartment, were the thoughts in the minds of our designers and engineers.

We truly believe we have accomplished just that in the No. 35-416 Eagle Table Top Range.

Top burners in a row equipped with Speedi Economi Burners. No reaching over one pot to get to the other. Plenty of table top working space over full length of stove. Burner cover serves as a splasher when top burners are being used.

Oven is on right side directly under cooking top, is of full size measuring 16" wide, 18" deep and 14½" high. Oven racks are of non-tilting type easily pulled forward to make for ready accessibility to pan or pot in oven.

Broiler is on left hand side of stove and is of the drawer type, operating on rollers plus the wireless non-tilt broiler pan. Broiler is elevated off the floor making it more readily accessible than in ordinary types of stoves when broiler is under the oven.

Every available space in this compact range is a cooking or baking compartment with a moderate space for utensil storage space under the broiler.

Consider Eagle Gas Ranges for successful sales that really create



EAGLE TABLE TOP RANGE

No. 1435



EAGLE FOUR BURNER COOKER

No. 164



EAGLE TABLE TOP GAS RANGE No. 1435

The Eagle Table Top Range has the popular features typical of higher priced models, but is most economical in both cost and operation, yet is designed to add that final touch in color and balance in the most modern kitchen. Finely finished with rounded corners and coated with high quality enamel both exterior and interior, mounted on sturdy cast legs that fasten to concealed heavy angle iron bottom frame. Door for oven and broiler is of the latest swinging type, easy to operate, definitely assembled to sturdy hinges. Compartment under cooking top affords a spacious area for storage of cooking utensils.

Specifications

Height from Floor to Cooking Top	35"
Size of Cooking Top	20½x19"
Utensil Compartment	16½x17x19"
Oven	13x14x181/2"
Broiler	8x14x18 1/2"
Floor Space	21x35"
Approximate Shipping Weight	175 lbs.

EAGLE FOUR BURNER COOKER No. 164

Compact in size, these cookers are especially adapted to kitchens with limited space and are capable of performing the service of a large gas range, in fact, are able to take care of the cooking and baking requirements of the small family.



EAGLE CONSOLE RANGE

No. 16135





EAGLE CONSOLE RANGE No. 16135

The Eagle Console Range is a companion number to the Eagle Buffet Range into which we have carried out the general construction contained in the other number.

Oven and broiler are identical, utensil compartment under cooking top is similar; naturally smaller on account of design, heavy concealed angle base frame with cast iron legs, also cast iron front makes this range as durable and economical as the Buffet Model.

The large and spacious cooking top contains four top burners which can be equipped with automatic lighter. Heat regulator and oven insulation are optional at an additional cost.

Its general contour, rounded corners, overhanging round edges on oven top, rounded cast legs makes for a balanced compact kitchen accessory, useful as well as ornamental for any kitchen.

A NEW DEVELOPMENT

Note the cuts showing a new development in cooking top and burner construction.

The new speedy round burner shown here is the outcome of considerable thought and experiments on the part of our engineers. This burner will develop more heat with less gas consumption than the ordinary star type burner. It is free from possible clogging so prevalent in ordinary burner construction.

The especially designed cup top confines the heat from the burner and directs this heat to the vessel thereby giving quicker cooking operations with less gas consumption. The cup tops are all vitreous enameled and their arrangement is



EAGLE COOKERS

Nos. 35-3-14



THREE BURNER



THREE BURNER

Nos. 35-4-14



EAGLE COOKERS

Nos. 35-3-14 and 35-4-14

These cookers are convenient and compactly constructed and are ideally adapted for use in small kitchens.

They are equipped with concealed manifolds with apron to cover the front of burner box and cast iron grid cooking tops.

The bodies are made of blue steel and the enameled parts of ARMCO iron.

The hinged cooking top cover or lid, when raised, forms a back splasher and protects kitchen walls and when closed and the cooker is not in use it affords a convenient table surface.

The Model 35-3-14 can be furnished with or without hinged cooking top cover, the 35-4-14 models carrying hinged cooking top cover as standard equipment. 35-4-14 models can be equipped with Patrol Flash Lighter at additional cost.

"A" models are fully porcelain enameled in ivory with green trim.

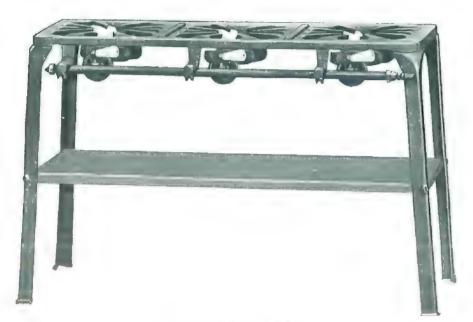
"H" models have the two sides and back legs, black finish, all other parts porcelain enamel in ivory and green trim.

"K" models have ivory porcelain enamel oven door and manifold apron, with other parts black finish.

"A" and "K" models are equipped with porcelain enamel oven linings.

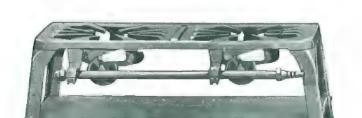


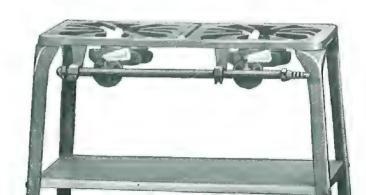
EAGLE GAS HOT PLATES and LAUNDRY STOVES





No. 3192 - 3242







EAGLE GAS HOT PLATES & GAS LAUNDRY STOVES

Our Gas Hot Plates and Gas Laundry Stoves are strongly constructed; the legs, top and burners on all numbers are made of heavy cast iron. The extra large star burners are drilled and are removable. Gas cocks have adjustable orifice and can be used for Natural or Artificial Gas, both Butane and bottled. All burners have double air mixers and are as efficient as the burners used in the most expensive ranges. All three-burner Hot Plates have three manifold hangers, thus insuring rigid manifold. Finished in an attractive and durable black baked enamel.

Dimensions

	No. 1062 One Burner	No. 1082 One Burner
eight	6''	8''
11 77	10 1011	

EAGLE TWO AND FOUR HI OVEN COMBINATION RANGE



EAGLE TWO AND FOUR HI OVEN COMBINATION RANGE

These pages show our new Two and Four Type Combination Range.

We have endeavored to produce a range that would occupy less overall space and yet provide the greatest cooking, baking and roasting capacity for the user.

We fully believe that we have achieved our aim and in addition have produced a gas burner for the oven and new type round burner for the cooking top, both of which show unprecedented economy in operation.

To meet the demand of certain sections of the country we have constructed the famous high oven range, eliminating the gas burning feature from the lower oven, making lower oven serviceable for coal only, providing a high oven and separate broiler for gas.

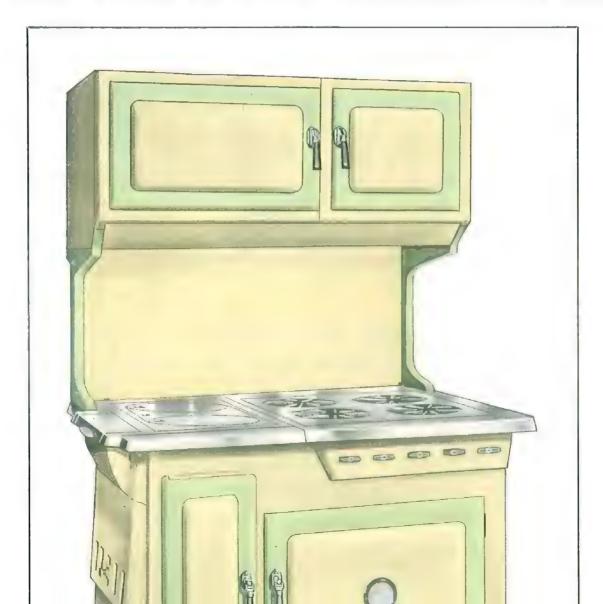
The symmetrical appeal, the ease of operation, the proper access and performance of every feature are the direct result of a comprehensive study of the needs and preferences of people who use this type of cooking appliance.

Here is a range whose every part recommends its purchase.

With coal oven 18x18x13 inches high; gas oven $18x16\frac{1}{2}x10$ inches; broiler $12x16\frac{1}{2}x10$ inches, its baking capacity is greater than that of any other make, yet it occupies less actual floor space.



EAGLE TWO AND FOUR HI OVEN COMBINATION RANGE





EAGLE TWO AND FOUR HI OVEN COMBINATION RANGE

[Continued]

The burners are equipped with automatic lighter; no matches, no buttons to push or pull, simply turn on the gas and the flame is there.

The cup type burners are furnished at slight additional cost over the conventional star type burner.

These combination ranges are furnished with drop door, or swinging door provided with a full width cast iron shelf, as preferred, brick linings, and hard coal grates, pouch feed or straight front.

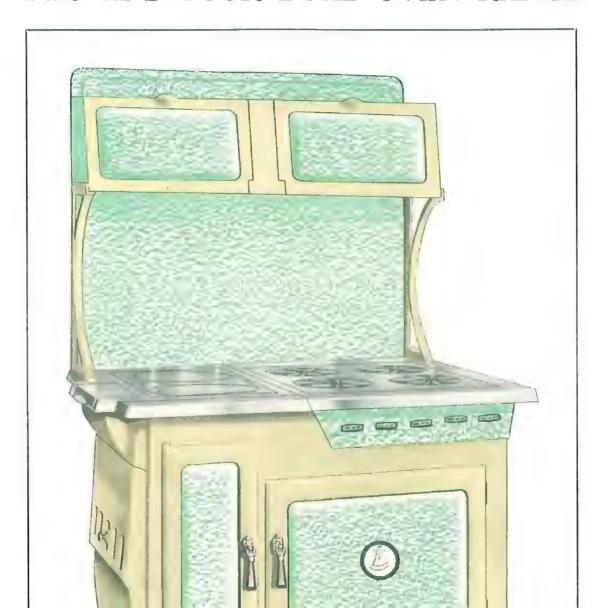
Colors are in the modern shades of lustrous porcelain enamel.

Specifications, Colors and Numbers for 2 & 4

Hi Oven Combination Range

Length of Range less Pouch Feed.	35''
Length of Range with Pouch Feed	38''
Depth of Cooking Top	24''
Height from Floor to Cooking Top	36''
Over All Height	64 1/2"
Gas Cooking Top	24x21½"
Coal Cooking Top	24x13 ½"
Covers for Coal	2—8"
Burners for Gas	4
Size of Fire Box for Coal	15x7½x11''
Size of Fire Box for Wood	$20x7\frac{1}{2}x11''$
Oven Size for Coal Baking	13x18x18''
Hi or Gas Oven	$10x18x16\frac{1}{2}$
Hi or Gas Broiler	10x12x16½"
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EAGLE TWO AND FOUR DUAL OVEN RANGE

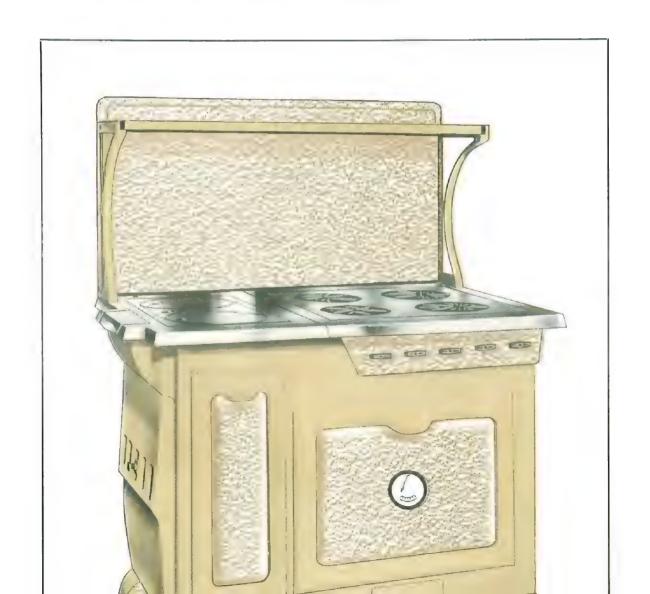
In this year's new Two and Four Type Dual Oven Range, we have made use of an old principle in gas oven operation, but our adaptation denotes a vast improvement over all other dual oven construction of the past or present.

The gas burner lies flush in the oven bottom; secondary air is drawn through a vertical tube which extends through the bottom and is fed to the gas ports. The result is perfect bluishgreen flame of intense heat, which a baffle plate diffuses evenly under the oven pans. Actual meter tests prove that this new burner is the most efficient and economical of all types tested.

Beside its great economy it is the most spacious dual oven on the market, considering overall dimensions. With baffle plate in place for gas burning the height of the oven remains ELEVEN inches. (Size of oven 18x18x11"). Other make ranges have considerable less clearance. This oven has no pockets, no setoffs and will accommodate a full size roaster. Another splendid feature of this oven is the five positions for baking, insuring perfect results for any kind of baking and roasting.

Changing from gas to coal is accomplished by simply removing the baffle plate and placing oven lid over burner. It is the most simple dual oven arrangement ever devised and gives perfect baking and roasting results when using soft coal, hard coal, wood

EAGLE TWO AND FOUR DUAL OVEN RANGE





EAGLE TWO AND FOUR DUAL OVEN RANGE

[Continued]

Specifications, Color and Numbers for 2 & 4 Dual Oven Combination Range

Length of Range less Pouch Feed	35''
Length of Range with Pouch Feed	38''
Depth of Cooking Top.	24"
Height from Floor to Cooking Top	36''
Over All Height with Shelf	5334"
Over All Height with Closet	621/2"
Gas Cooking Top	24x21 ½"
Coal Cooking Top	24x13 1/2"
Covers for Coal	28''
Burners for Gas	4
Size of Fire Box for Coal	15x7½x11"
Size of Fire Box for Wood	20x7 ¹ / ₂ x11''
Oven Size for Coal Baking	13x18x18"
Oven Size for Gas Baking	11x18x18''
Approximate Shipping Weight with Shelf	530 lbs.
Approximate Shipping Weight with Closet	550 lbs.

Use These Letters For Type Wanted Use These Designations
For Colors



EAGLE DUAL-OVEN COMBINATION RANGE



No. AD-81-18

Dual Oven
Uses Coal, Wood
and Gas

EAGLE HI-OVEN COMBINATION RANGE

No. AC-81-18





EAGLE DUAL-OVEN COMBINATION RANGE No. AD-81-18

A range for all around heavy duty, with extra large cooking top consisting of four gas burners and four-hole solid fuel unit. Ruggedly built for long, hard service. Solid fuel unit has convenient pouch feed door and grates adapted to use of either wood or coal. Large oven, heated either by gas or by solid fuel, has oven heat indicator. Roomy warming oven with easy working doors, or high shelf. Attractively finished in porcelain enamel, easy to clean and especially neat in design. This model is particularly suited to large kitchens.

COLORS: Green and Ivory.

Special Colors: Polytone Green, Ivory Trim: Polytone Tan. Buff Trim.

Specifications

Size of Oven	18x18x12"
Cooking Coal Lids	48"
Cooking Gas Burners	
Size of Main Top	42x25''
Height to Main Top	
Height Over All.	61 1/2"
Approx. Shipping Weight with Hi-Closet	550 lbs.
Approx. Shipping Weight with Shelf	530 lbs.

EAGLE HI-OVEN COMBINATION RANGE No. AC-81-18

The Hi-Oven Range, in addition to large cooking top of four gas burners and four-hole solid fuel unit, features two ovens, one operated by gas, the other by solid fuel, both having heat indi-



EAGLE BUNGALOW RANGES

No. 35-160



OFFO

Compact in Size
with
Ample Cooking Surface

Offo





No. 35-160

This combination range, with full size, four burner gas cooking top and two hole cover top for coal, is an ideal combination cooking and heating unit. The coal burning section provides a convenient way to dispose of rubbish accumulated in the kitchen. Built compactly, with porcelain enamel inside and outside, including oven linings, it is convenient, rust-proof and easy to clean. Standard size oven. A small range, made from the best materials in the traditionally fine way of all *Eagle Products*, to give the maximum service and neat, modern appearance.

Colors: Ivory with Green Trim, Ivory with Suntan Trim, White.



EAGLE THERMFLOW RANGES

No. 35-18





EAGLE THERMFLOW RANGES

No. 35-18

Progress knows no bounds nor confines itself to any line.

Some businesses have lagged behind the pace of others, but there is a universal expectation for new and better things in all lines.

In keeping with the spirit of this progressive movement we undertook to produce a new coal range: New in design, new in balanced proportion, entirely new in the principal of using the greatest number of heat units for baking. This increased speed and efficiency is achieved with a large saving in fuel cost.

So we say to the progressive dealer everywhere that here is the range that will revive interest and produce profitable sales, for the cost is moderate—the value greater than has yet been offered.

Beauty—Speed—Economy—Healthfulness—command respect and admiration. Combined in a range priced within reach of the majority of range users they kindle a strong urge to buy.

A new note is struck in the design of Eagle Thermflow. It follows the motif of the finest American Art. It conveys to the buyer the delightful sense of something new and very beautiful.

With Eagle Thermflow it is possible to achieve almost gas-range speed in baking and roasting. This feature makes a strong appeal. Time is important in the course of every day. If a part of the day can be saved in the kitchen there is more time for rest and recreation. For instance, eight loaves of bread can be baked in this unique oven in forty-five minutes—four on the lower and four on the upper rack. And they need not be moved from start to finish.

Biscuits are baked in twelve minutes, even with hard coal as fuel. Here again you can fill both upper and lower racks and the time required is the same with



EAGLE THERMFLOW RANGES

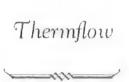
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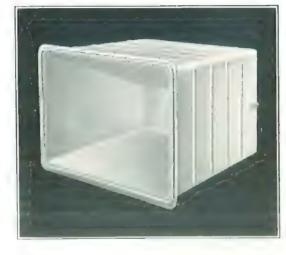


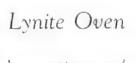


EAGLE THERMFLOW RANGES

[Continued]







Eagle Thermflow is a big investment in health and lasting satisfaction.

Aluminum is accepted everywhere for its superior value in the preparation and preservation of foods.

Utensils made of aluminum are now in every home. They have displaced vitreous enamelware, because with aluminum there is no danger to health from chips of glass like enamel; because the period of cooking is shortened and fuel cost reduced.

Recognizing these facts we began experiments many months ago on a seamless aluminum oven for solid fuels. The result is the Eagle Thermflow oven.

The features of this development are outstanding. They invite the deepest interest.

- No. 1. Oven—Seamless aluminum—rapid heat conductor.
- No. 2. Oven Racks-Nontilting-slides into full view.



EAGLE BALANCED STEEL RANGE

No. 6180-35





No. 6180-35

In keeping with today's thoughts of balance and proportion, we have created the No. 6180-35 Eagle Steel Range.

This range is full size in every detail with large oven 13" high, 18" wide and 20" deep.

The fire box is exceptionally large and heavy (in fact double the weight of the average range), fire box parts being interchangeable, right or left; end linings, front or back; grate bars, right or left—many advantages to the dealer or consumer through this interchangeability.

Perfect balance has been created and when the section to the right of oven is used for reservoir, eight gallon storage of hot water forms this compartment, and when reservoir is not required, this section forms a super warming compartment, (ideal for heating plates or keeping the meal warm after cooking has been completed).

No. 6180-35 Eagle Ranges are full size in every detail and still not excessively large consuming a floor space of only 30x42 inches with a cooking top surface of 25x42 inches.

Cooking top is made with a fuel feed of such construction, that fuel can be replenished over the entire fire box length, aside from having cooking top room for six 8" covers which are housed in three heavily constructed anchor plates. Standard finish for cooking tops highly polished with gun metal blue rust resisting



EAGLE BALANCED CAST RANGE

No. 618-35





EAGLE BALANCED CAST RANGE

No. 618-35

Balance and symmetry in stove construction being the thought today has prompted the design and balance created in the No. 618-35 Eagle Cast Iron Coal Range.

Here is a range made of an all cast iron body with a large spacious oven 13" high, 18" wide and 18" deep with neatly fitted corners, full size in every detail.

Fire box is exceptionally large and heavy (in fact double the weight of the average range). Fire box parts being interchangeable, right or left; end linings, front or back; grate bars, right or left—many advantages to the dealer or consumer through this interchangeability.

Perfect balance has been created and when section to the right of oven is used for reservoir, eight gallon storage of hot water forms this compartment, and when reservoir is not required this section forms a super warming compartment, (ideal for heating plates or keeping the meal warm after cooking has been completed).

No. 618-35 Eagle Ranges are full size in every detail and still not excessively large consuming only a floor space of 30x42 inches.

Cooking top is made with a fuel feed of such construction that fuel can be replenished over the entire fire box length, aside from having cooking top room for six 8" covers, which are housed in



EAGLE CAST RANGES

No. 618





CAST RANGES

All models of Eagle Ranges are of the all-cast body type, recognized by the range industry as the most durable and satisfactory of all types. The fire boxes are scientifically constructed, both from the standpoint of durability and correct combustion principles. Our fire linings are extra heavy and the maximum of service is assured through perfect ventilation and the elimination of ashes banking behind linings. The duplex style of grates, burn wood or coal, large pouch door is properly shaped for ease in feeding coal, and wood door drops, permitting the use of long and large sticks. Large and roomy ash pan. Poker and draft opening make the lighting of fires and cleaning convenient and assures ample draft. Sliding type oven damper permits perfect control of heat to oven. Will not warp. The oven is 18x18x13 inches of cast iron construction. Flues surrounding oven are three inches to three and three-fourths inches assuring ample and free heat circulation, heating oven evenly. No turning of pans necessary for even baking. Oven joints are of a name and and in a true making an air tight joint that will



EAGLE CAST RANGES

No. 618





EAGLE CAST RANGES

[Continued]

bodies are all cast iron and constructed so as to eliminate the sight of all bolt heads from a front view of range. The high closet is our new improved model, the neatest and most sanitary type of closet ever produced. When viewed from front of range, and closed, not a single bolt is visible. On the full porcelain range, high closets are porcelain enameled both inside and outside. Reservoirs are copper contact type. Quick heater, capacity eight gallons. Eagle Cast Ranges are the smoothest finished ranges, and as a result are easiest to clean. No visible bolts to mar the beauty or interfere with the ease of cleaning. We have built Eagle Ranges just as we think modern housewives would build them if they were to design their own ranges. The illustrations show the various finishes, from the fully enameled model to the combination of enamel and polished cast finish. All models may be equipped with water reservoir. Neatly constructed, every model of Eagle Cast Ranges will deliver long service and, with little attention, maintain the original clean appearance.



EAGLE CAST RANGES

No. 6818





EAGLE CAST RANGES

No. 6818

All models in Eagle Ranges are of the all-cast body type, recognized in the range industry as the most durable and satisfactory of all range types.

Fire Boxes. Are scientifically constructed, both from the standpoint of durability and correct combustion principles.

Has Hot Blast, Gas burning feature: this is accomplished by means of openings in fire backs above fuel line permitting superheated air mixing with gases arising from fuel. Utilizes much higher per cent of heat units in fuel than in ordinary fire boxes. While our fire linings do not carry excess weight, the maximum of service is assured through perfect ventilation and the elimination of ashes banking behind linings.

Duplex style of grates, burns wood or coal.

Pouch Door. Is large and properly shaped for ease in feeding coal.

Wood Door. Drops permitting the use of long and large sticks.

Ash Pan. Is large and roomy.

Poker and Draft Door. Make the lighting and cleaning of fires convenient and assures ample draft.

Oven Damper. Is sliding type, permitting perfect control of heat to oven. Will not warp.

Oven. Is 18x18x12, is full Cast Iron construction. Flues surrounding oven are three inches to three and three-fourths inches assuring ample and free heat circulation, heating oven evenly. No turning of pans necessary for even baking.

Oven Joints. Are of the permanent sealing type, making an air tight joint that will remain so. This means perfect results in baking with a minimum of fuel.

Oven Thermometers. Eliminate guess work in determining oven temperatures.

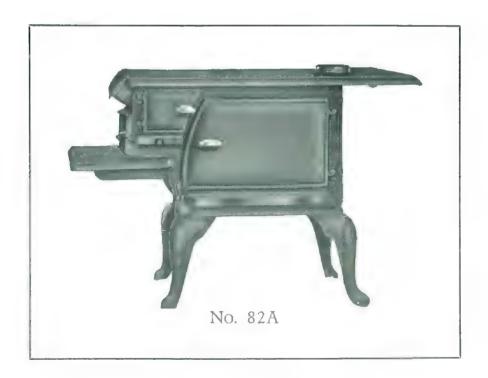
Tops. Are anchor plate type. Six eight-inch covers, polished or plain as desired, and made of best heat resisting gray iron. Anchor plates are well supported and ample allowance is made for expansion.

Range Bodies are all cast iron and so constructed as to eliminate the view of all bolt heads from a front view of range.

Bases. Are solid cast. No bolts visible.



EAGLE CAST COOK STOVES





Sturdy Construction







EAGLE CAST COOK STOVES

The Eagle Cast Gook Stove is available in two sizes, and is guaranteed to give satisfaction for the purpose for which it is intended.

The Eagle Cast Cook has large top, four covers, the covers and centers being reinforced to prevent warping and cracking.

Among its other characteristics it has pouch feed, swing hearth plate, ash pan, flat dump grate, one piece back wall, cast lined fire box, outside oven shelf and end shelf.

The Eagle Cast Cook Stove is an exceptional value at its price.



EAGLE FAGOT WOOD HEATER





EAGLE FAGOT CIRCULATOR

The Fagot Circulator, a wood burning heater made in two sizes, features an extra large feed door, making for convenience in the use of wood larger than usual and full circulation of heat is assured by the use of furnace principles permitting four-sided circulation. The exterior cabinet, finished in grained Walnut enamel on rust-resisting iron is beautiful and fitting for the efficient, carefully constructed inner unit. Combining beauty and efficiency, the Fagot Heater brings to the home an air of distinction and provides perfect comfort with convenience plus economy in operation.



EAGLE PANAMA GAS CIRCULATOR





PANAMA GAS CIRCULATORS

The Panama Gas Circulator makes the pleasure and convenience of gas heating available to all by reason of its economy of operation. No worry, no work, no drudgery as in the operation of solid fuel heaters and the dependability, the cleanliness, with even distribution of heat brings perfect comfort and promotes health. The humidifier supplies the proper amount of moisture in proportion to the intensity of heat and the large reserve capacity of the Panama assures an ample volume of warm air while giant radiants of front burner throw out a comfortable quantity of radiant heat like a fireplace. The elegant symmetry of finish and smart modern design of the Panama with natural walnut grain blends with modern home furnishings and is in keeping with the efficient, balanced inner unit. Automatic gas control at slight additional charge.

Panama Features

- 1. Giant Radiants on Front Burner.
- 2. Double Bar Rear Burner.
- 3. Raised Port Burners with Adjustable Mixers and Gas Valves.
- 4. Concealed Valves and Manifold.
- 5. Cast Iron Burner Box.
- 6. Concealed Insulated Floor Shield.
- 7. Intense Radiant Heat Warms Floor.
- 8. Larger Heating Surfaces.
- 9. Rolled Cast Iron Top Burner Box Chamber.
- 10. Rolled Cast Top and Bottom Recuperator Chamber.
- 11. Three-piece Cast Iron Interlocked Leak-Proof Joint between Burner Box Chamber and Recuperator.
- 12. Special Designed Down Draft Diverter.
- 12 Evens I ames Donaslain Coated Hymidifian



EAGLE KITCHEN HEATERS



Adjustable Legs -

Standard Colors -





EAGLE KITCHEN HEATER

No. 22-18

Mounted on adjustable legs, the Eagle Kitchen Heater is furnished in enamel finish to correspond with standard colors of gas ranges and may be placed next to gas range. Used to burn rubbish and to heat kitchen during cold weather. Well built in the traditional Eagle manner.

Specifications

Cooking Top	13x22''
Fire Box	17x634x10½"
Covers	2-8''
Approx. Shipping Weight	140 lbs.

EAGLE KITCHEN HEATER No. AK-218



HEAVY DUTY CANNON HEATER



Heavily Built for Heavy Service . . . For . . .

Halls - Churches

Schools - Factories

HEAVY DUTY CANNON HEATERS

TORRID CANNON

A heavy, durable, efficient heater, for halls, churches, stores, schools, etc. Built in sections to prevent cracking due to expansion and contraction and to make handling easy. Large, grate surface, roomy ash pit, large fire door. Shaking and dumping type grate. Heavy fire pot for heavy duty. Steel drum may be inserted on top to increase efficiency without increase in fuel used. Top may be used for cooking. A real heavy duty heater for heavy duty purposes.



EAGLE

Series 135

STEEL FRONT CIRCULATOR

(Coal)

Full Sized
Sturdy
Construction



Heavy

Cast

Inner Unit



EAGLE CIRCULATOR

Series 135

The Eagle Circulator is a development of a pleasingly modernistic designed heater carrying modern and conventional proportions. A very attractive enamel finish with a two tone effect, everlastingly appealing and a combination of colors that will match up with any home furnishings.

Inner unit construction is of all cast iron, evenly proportioned so that when weight is necessary owing to fire abuse, corrugations in fire pot and extra ribbing in combustion chamber makes for the longest possible life.

We make only full size stoves.

Door fittings and general assembly is handled by experienced workmen trained for heater assemblage thereby assuring well fitted joints and door fittings for easy regulation of fire at all times.

Balance in design is uppermost in the minds of everyone today which prompted our designers and engineers to perfect a combination door latch and draft regulating device that operates from the center of the door panels thereby adding to the general uniformity of balance and design and further makes for a door latch and draft slide arrangement that is always positive as well as simple to operate.

You make no mistake in considering Eagle as your logical home heating device.



EAGLE

Series 235

STEEL FRONT CIRCULATOR

(Coal)





Heavy

Cast

Inner Unit



EAGLE CIRCULATOR

Series 235

The Eagle Circulator is a development of a pleasingly modernistic designed heater carrying modern and conventional proportions. A very attractive enamel finish with a two tone effect, everlastingly appealing and a combination of colors that will match up with any home furnishings.

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We make only full size stoves.

Door fittings and general assembly is handled by experienced workmen trained for heater assemblage thereby assuring well fitted joints and door fittings for easy regulation of fire at all times.

Balance in design is uppermost in the minds of everyone today which prompted our designers and engineers to perfect a combination door latch and draft regulating device that operates from the center of the door panels thereby adding to the general uniformity of balance and design and further makes for a door latch and draft slide arrangement that is always positive as well as simple to operate.

You make no mistake in considering Eagle as your logical home heating device.



EAGLE Series 335 CAST FRONT CIRCULATOR

(Coal)

Full Sized
Heavy
Inner Unit



All

Cast

Construction



EAGLE CIRCULATORS

Series 335

Eagle (Series 335) Circulators were given every possible thought in design and construction as to household decoration with greatest possible efficiency. Like the 135 Series we have incorporated the balanced control for door latch and draft operation, also carried out a semi modern and conventional design.

Outstanding in Eagle (Series 335) Girculators is the semi open front construction making it possible for efficient radiation as well as circulation thereby serving a dual purpose. In conjunction with the semi open front, we also have arranged louvres near the top of the heater as well as having closed the tops on both right and left side of top, thereby creating a congestion of heat which is forced out of the louvres near the top, creating, aside from the upward circulation, heated air to travel horizontally as well. Louvres are also created in line with the fire pot, radiating heat to the floor, eliminating cold floors.

Inner units of Eagle (335 Series) like all makes of Eagle heaters are of all cast iron construction, well proportioned to insure longest possible life.

All fittings and general assemblage is handled by workmen having had years of heater experience. Perfect fitting and absolute regulation and control of fire is thereby assured.

Eggle Circulators are the last word in construction and can be



EAGLE MARS CIRCULATOR

An
Economical
Efficient



Home Heating Unit



EAGLE MARS CIRCULATOR

The Mars Circulator, though medium priced, is full sized and beautifully finished with an exterior design that appeals to the eye. The graceful proportions are in keeping with the trend in modern furnishings. The inner unit is sturdily built of all cast construction, insuring the longest possible life and the doors are well fitted to provide positive and easy regulation of fire. The main front and top are of all cast iron construction. The various sizes make selection of the proper capacity an easy matter. An exceptionally efficient and beautiful heating unit for any home.

Specifications

No. 35-12 No. 35-14 No. 35-16 No. 35-18 No. 35-20



EAGLE LAUNDRY TANK HEATERS

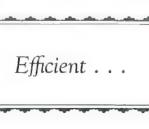


No. 50 Junior

Abundance of Hot Water



No. 54 Junior



Economical . . .



LAUNDRY TANK HEATERS

No. 50 and 54 Junior

The No. 50 Junior Combination Tank Heater and Laundry Stove is built to meet the demand for a low priced heater, where maximum performance is not required. Best material and workmanship are used in construction and satisfaction is assured where limited amount of hot water is necessary.

No. 80 and 84 Junior

A sturdily built Tank Heater and Laundry Stove combination with all the advantages of higher priced units, excepting capacity. Constructed to serve the purpose of laundry stove and supply sufficient hot water for the ordinary family. Top of proper size to accommodate standard size wash boiler.

Specifications and Capacity

	No. 50	No. 54	No. 80	No. 84
Height	22"	22"	23"	24''
Top	18½ x20¾"	203/4 x 203/4"	23x18''	21½x25"
Fire Pot (insi	de) 6 ½ x 10"	6 ½ x 1 0''	11½ x7"	$11\frac{1}{2}$ x7''
Grate	7 1/2"	7 1/2 "		10"
Covers	8''	4-8''	8"	48''
Capacity (gall	lons) 40	40	60	60
Approx. Wt	90 lbs.	110 lbs.	125 lbs.	135 lbs.

TANK HEATERS

No. 100 AND 105



EAGLE LAUNDRY TANK HEATERS



No. 110 CLOSED

Heavy Duty . . .

Larger Capacity



No. 110 SECTIONAL VIEW

non-



LAUNDRY TANK HEATERS

No. 110 GIANT TANK HEATER

The Giant Tank Heater is especially constructed for use where a large quantity of hot water is necessary. Sectional view illustrates how water circulates through baffle plate under smoke outlet, absorbing every possible heat unit from escaping smoke, making the Giant exceptionally efficient and economical in operation. Heavily built for long satisfactory service.

Specifications

Height Over All	34 1/2"
Height of Water Body	221/2"
Depth of Ash Pit	10''
Outside Dia, of Pot at Base	141/2"
Inside Dia, of Pot at Base.	10"
Grate Diameter	10"
Shipping Weight	314 lbs.
Heating Capacity (gallons)	250

No. 90 LITTLE HERCULES

A combination Tank Heater and Laundry Stove furnished either on legs or on a sub-base, as illustrated. Built to give highest possible efficiency, with patented pouch feed door for safety and



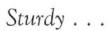
EAGLE APOLLO LAUNDRY STOVES



No. 80



No. 84





Efficient . . .

EAGLE APOLLO LAUNDRY STOVES

Apollo Laundry Stoves are sturdily built to give long service, just as are all Eagle Products. The five models illustrated and listed offer a variety sufficient to meet all the requirements for any type of Laundry. Ample heating surface is provided in each model. All cast construction assures endurance and efficiency, while grates and fire pot are built for heavy duty.

Specifications

	No. 50	No. 54	No. 80	No. 84
Height	201/2"	201/2"	22"	22"
Size of Top	18½ x20¾"	20 3/4 x 24 1/2"	23x18"	25x21½"
Covers	2-8"	48''	2-8"	48''
Dia. Pot at Top	12"	12"	12"	12"
Dia. of Grate	7 1/2"	7 1/2"	10"	10"
Est. Ship. Weight	65 lbs.	85 lbs.	90 lbs.	110 lbs.



